

TRANSMITTAL LETTER TO THE UNITED STATES DESIGNATED/ELECTED OFFICE (DO/EO/US) CONCERNING A FILING UNDER 35 U.S.C. 371		ATTORNEY'S DOCKET NUMBER: 3-1032-170	
		U.S. APPLICATION NO. (If known, see 37 CFR 1.5) (Not Yet Assigned - U.S. National Phase of Int'l PCT) 10/030002	
INTERNATIONAL APPLICATION NO. PCT/FR00/01109	INTERNATIONAL FILING DATE April 26, 2000	PRIORITY DATE CLAIMED April 30, 1999	
TITLE OF INVENTION: SOLUBLE BRANCHED POLYMERS OF GLUCOSE AND PROCESS FOR PRODUCTION THEREOF			
APPLICANT(S) FOR DO/EO/US Jean-Jacques, Philippe LOOTEN, Carole PETITJEAN, Guy FLECHE, Serge COMINI and Daniel BACKER			

Applicant herewith submits to the United States Designated/Elected Office(DO/EO/US) the following items and other information:

1. ☒ This is a **FIRST** submission of items concerning a filing under 35 U.S.C. 371.
2. ☐ This is a **SECOND** or **SUBSEQUENT** submission of items concerning a filing under 35 U.S.C. 371.
3. ☒ This express request to begin national examination procedures (35 U.S.C. 371(f)) at any time rather than delay examination until the expiration of the applicable time limit set in 35 U.S.C. 371(b) and PCT Articles 22 and 39(i).
4. ☒ A proper Demand for International Preliminary Examination was made by the 19th month from the earliest claimed priority date.
5. ☒ A copy of the International Application as filed (35 U.S.C. 371(c)(2))
 - a. ☒ is transmitted herewith (required only if not transmitted by the International Bureau).
 - b. ☐ has been transmitted by the International Bureau.
 - c. ☐ is not required, as the application was filed in the United States Receiving Office (RO/US).
6. ☒ A translation of the International Application into English (35 U.S.C. 371(c)(2)).
7. ☐ Amendments to the claims of the International Application under PCT Article 19 (35 U.S.C. 371(c)(3))
 - a. ☐ are transmitted herewith (required only if not transmitted by the International Bureau).
 - b. ☐ have been transmitted by the International Bureau.
 - c. ☐ have not been made; however, the time limit for making such amendments has NOT expired.
 - d. ☐ have not been made and will not be made
8. ☐ A translation of the amendments to the claims under PCT Article 19 (35 U.S.C. 371(c)(3)).
9. ☒ An oath or declaration of the inventor(s) (35 U.S.C. 371(c)(4)). (Unexecuted)
10. ☐ A translation of the annexes to the International Preliminary Examination Report under PCT Article 36 (35 U.S.C. 371(c)(5)).

Items 11. to 16. below concern other document(s) or information included:

11. ☐ An Information Disclosure Statement under 37 CFR 1.56, 1.97 and 1.98 with PTO Form 1449 attached;
12. ☐ An assignment document for recording. A separate cover sheet in compliance with 37 CFR 3.28 and 3.31 is included.
13. ☒ A **FIRST** preliminary amendment.
 - ☐ A **SECOND** or **SUBSEQUENT** preliminary amendment.
14. ☐ A substitute specification.
15. ☐ A change of power of attorney and/or address letter.

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16. ☒ Other items or information:

531 Rec'd PCT 22 OCT 2001

PCT International Application Published Under the Patent Cooperation Treaty (Cover Page);
PCT International Search Report;
PCT International Preliminary Examination;
PCT Request.

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17. ☒ The following fees are submitted:

BASIC NATIONAL FEE (37 CFR 1.492(a)(1)-(5)):

Search report has been prepared by the EPO or JPO \$ 890.00
 International preliminary examination fee paid to USPTO (37 CFR 1.482) \$
 No international preliminary examination fee paid to USPTO (37 CFR 1.482
 but international search fee paid to USPTO (37 CFR 1.445(a)(2)) \$
 Neither international preliminary examination fee (37 CFR 1.482) nor
 international search fee (37 CFR 1.445(a)(2)) paid to USPTO \$
 International preliminary examination fee paid to USPTO (37 CFR 1.482)
 and all claims satisfied provision of PCT Article 33(2)-(4) \$

ENTER APPROPRIATE BASIC FEE AMOUNT =

\$890.00

Surcharge of \$130.00 for furnishing the oath or declaration later than

☒ 20 ☐ 30 months from the earliest claimed priority date (37 CFR 1.492(e)).

\$130.00

CLAIMS	NUMBER FILED	NUMBER EXTRA	RATE		
Total Claims	9 -20 =	0	X \$18.00	\$ 0.00	
Independent Claims	2 - 3 =	0	X \$84.00	\$ 0.00	
Multiple dependent claims(s) (if applicable)	Yes		+ \$0.00	\$ 0.00	
TOTAL OF ABOVE CALCULATIONS =				\$1,020.00	
Reduction by 1/2 for filing by small entity, if applicable. Verified Small Entity must also be filed. (Note 37 CFR 1.9, 1.27, 1.28).				\$ 0.00	
SUBTOTAL =				\$1,020.00	
Processing fee of \$130.00 for furnishing the English translation later than <input type="checkbox"/> 20 <input type="checkbox"/> 30 months from the earliest claimed priority date (37 CFR 1.492(f)).				\$ 0.00	
TOTAL NATIONAL FEE =				\$1,020.00	
Fee for recording the enclosed assignment (37 CFR 1.21(h)). The assignment must be accompanied by an appropriate cover sheet (37 CFR 3.28, 3.31).					
\$ 40.00 per property +				\$	
TOTAL FEES ENCLOSED =				\$1,020.00	
				Amount to be:	
				refunded	\$
				charged	\$

- a. ☒ A check in the amount of \$1,020.00 to cover the above fees is enclosed.
 b. ☐ Please charge my Deposit Account No. 08-1650 in the amount of \$_____ to cover the above fees. A duplicate copy of this sheet is enclosed.
 c. ☒ The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment to Deposit Account No. 08-1650.

NOTE: Where an appropriate time limit under 37 CFR 1.494 or 1.495 has not been met, a petition to revive (37 CFR 1.137(a) or (b)) must be filed and granted to restore the application to pending status.

SEND ALL CORRESPONDENCE TO:
 HENDERSON & STURM LLP
 206 Sixth Avenue
 Suite 1213
 Des Moines, Iowa 50309-4076
 Telephone: (515) 288-9589

Richard L. Fix
 Reg. No.: 28,297

10030002-031002

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ATTORNEY'S DOCKET NUMBER:
3-1032-170TRANSMITTAL LETTER TO THE UNITED STATES
DESIGNATED/ELECTED OFFICE (DO/EO/US)
CONCERNING A FILING UNDER 35 U.S.C. 371U.S. APPLICATION NO. (If known, see 37
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10/030002

INTERNATIONAL APPLICATION
NO. PCT/FR00/01109INTERNATIONAL FILING DATE
April 26, 2000PRIORITY DATE CLAIMED
April 30, 1999TITLE OF INVENTION: SOLUBLE BRANCHED POLYMERS OF GLUCOSE AND PROCESS FOR
PRODUCTION THEREOF

APPLICANT(S) FOR DO/EO/US

Jean-Jacques, Philippe LOOTEN, Carole PETITJEAN, Guy FLECHE,
Serge COMINI and Daniel BACKER

EL679461382US

Applicant herewith sub-
mits information:

ORIGINAL DOCUMENT / PRINTED COPY

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One Thousand Two

Commissioner of Pat

RLF/ke Express Mail No. EL679461382US
October 22, 2001 Attorney Docket: 3-1032-170Please place the Patent Office receipt date stamp hereon to
acknowledge the receipt of:Applicants: Jean-Jacques CABOCHÉ, et al.
For: SOLUBLE BRANCHED POLYMERS OF GLUCOSE AND
PROCESS FOR PRODUCTION THEREOF

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- ✓ PCT Transmittal Letter.
- ✓ Preliminary Amendment consisting of four (4) pages
- ✓ Attested English translation of PCT Application No. FR00/05523 consisting of 28 pages.
- ✓ Declaration and Power of Attorney - unexecuted;
- ✓ Claim of Priority consisting of one page.
- ✓ PCT International Application Published Under the Patent Cooperation Treaty;
- ✓ PCT International Preliminary Examination
- ✓ PCT International Search Report;
- ✓ PCT Request
- ✓ check in the amount of \$1,020.00 for the filing fee.

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9. ☒ An oath or declaration of the inventor(s) (35 U.S.C. 371(c)(4)). (Unexecuted)
10. ☐ A translation of the annexes to the International Preliminary Examination Report under PCT Article 36 (35 U.S.C. 371(c)(5)).
- Items 11. to 16. below concern other document(s) or information included:
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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of

"CABOCHE, Jean-Jacques et al"

PCT

Serial No. : not yet assigned
(PCT/FR00/01109)

Filed : concurrently herewith

Assigned to : ROQUETTE FRERES

FOR : SOLUBLE BRANCHED POLYMERS OF GLUCOSE AND PROCESS FOR
PRODUCTION THEREOF.

PRELIMINARY AMENDMENT

To the Honorable Commissioner of Patents
Washington, D.C. 20231

Sir :

Before calculation of the filing fee, please amend the
above-identified application text as follows :

IN THE CLAIMS:

Please cancel claims 1 to 9 and substitute therefor new
claims 10 to 18 as follows :

10. Soluble branched polymers of glucose containing
essentially no β -glucosidic bonds, having:

- between 2.5 and 10% of α -1,6 glucosidic bonds,
- a very low or zero tendency to retrograde in aqueous
solution, determined according to a test A,
- a Mw determined according to a test C at a median value
of the molecular weight distribution profile lying between
 10^4 and 10^6 daltons, and
- a reducing sugar content of at most 9%.

11. Soluble branched polymers of glucose according to Claim 10, having a viscosity determined according to a test B of at most 5,000 cP.

12. Branched polymers of glucose according to Claim 10, having:

- between 2.5 and 5% of α -1,6 glucosidic bonds,
- a Mw determined according to a test C at a median value of the molecular weight distribution profile lying between 10^5 and 10^6 daltons,
- a reducing sugar content of at most 1%.

13. Branched polymers of glucose according to Claim 10, having:

- between 5 and 10% of α -1,6 glucosidic bonds,
- a Mw determined according to a test C at a median value of the molecular weight distribution profile lying between 10^7 and 10^8 daltons, and
- a reducing sugar content of at most 1%.

14. Process for manufacture of branched polymers of glucose essentially containing no β -glucosidic bonds according to Claim 10, wherein:

- a) an aqueous solution of starch or of starch derivative of dry matter of at least 1% by weight, preferably 1 to 50% by weight, is subjected to a temperature greater than 130°C , preferably lying between 140 and 150°C , under a pressure of more than 3.5 bars, preferably lying between 4 and 5 bars, for at least 2 mins, preferably for 2 to 5 mins,
- b) the starch or starch derivative thus obtained is treated with 50 to 2,000 units of purified branching enzyme at a

temperature lying between 25 and 50°C, preferably at a temperature of 30°C, for a duration from 10 mins to 24 hrs, and

c) the branched polymers of glucose thus obtained are collected.

15. Process for manufacture of soluble branched polymers of glucose according to Claim 14, wherein the branching enzyme is selected from the group consisting of glycogen branching enzymes, starch branching enzymes and any mixtures of these enzymes.

16. Process for manufacture of soluble branched polymers of glucose according to Claim 14, wherein the branching enzyme is extracted from organisms and/or from microorganisms selected from the group consisting of higher plants, yeasts, bacteria and unicellular algae, and is preferably extracted from unicellular algae.

17. Process for manufacture of soluble branched polymers of glucose according to Claim 16, wherein the branching enzyme extracted from algae is obtained by isolation from a genetically modified organism capable of expressing the said enzyme.

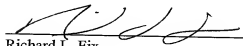
18. Compositions intended for use in industries, especially Paper-Cardboard, Textiles, Pharmaceuticals, Cosmetics and in particular Food, containing branched polymers of glucose according to Claim 10 or capable of being obtained according to Claim 14.

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Respectfully submitted,

Jean-Jacques CABOCHE, et al.

10-22-01
Date


Richard L. Fix
Reg. No. 28,297

HENDERSON & STURM LLP
206 Sixth Avenue
Suite 1213
Des Moines, Iowa 50309-4076

Telephone: 515-288-9589
Telefax: 515-288-4860

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I, Dr Tim Leeney, verify that the document attached as Exhibit A is a true and correct English-language translation of the text of International Patent Application No. PCT/FR00/01109 attached as Exhibit B. I have been warned that wilful false statements and the like are punishable by fine or imprisonment, or both (18 U.S.C. § 1001) and may jeopardize the validity of the application or any patent issuing thereon. All statements herein made of my own knowledge are true and all statements made on information and belief are believed by me to be true.

Signed:



Name: Dr Tim Leeney

Dated this

5th day of October 2001

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SOLUBLE BRANCHED POLYMERS OF GLUCOSE
AND PROCESS FOR PRODUCTION THEREOF

5 The invention concerns soluble branched polymers of
glucose containing essentially no β glucosidic bonds,
having particular contents of α -1,6 glucosidic bonds,
excellent stability in solution expressed by their low
10 distribution in a range lying between 10^4 and 10^6
daltons.

These soluble branched polymers of glucose
furthermore have a low reducing sugar content and low
viscosity.

15 The invention also concerns a process for
manufacture of said soluble branched polymers of glucose.
It also relates to compositions containing such soluble
branched polymers of glucose which it is possible to use
in many industrial applications and particularly in the
20 food industries.

In the sense of the invention, the soluble branched
polymers of glucose containing essentially no β -
glucosidic bonds are polymers of α -1,4 linked glucose and
exhibit many α -1,6 ramification points (also called
25 branching points), and less than 5% of β -branching, that
is to say β -1,2, β -1,3, β -1,4 or β -1,6, branching.

The glucose polymers normally industrially
accessible are in particular derived from natural or
hybrid starches and derivatives thereof.

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Generally, starch is made up of two polymers, amylose and amylopectin. Amylose is the fraction containing linear α -1,4 linked homopolymers of glucose and some α -1,6 branching points.

- 5 Amylopectin is the ramified fraction, made up of linear α -1,4 chains of glucose linked to other linear α -1,4 chains of glucose by α -1,6 ramification points.

The combination of these two homopolymers, packaged in the form of very well structured granules of starch,
10 constitutes the carbon source reserve of the plant.

- The starch produced in each plant is made up of a variable percentage of each of its constituents amylose and amylopectin, or even a particular distribution of the molecular weights of each of said homopolymers of
15 glucose. This explains the reason why the various starches and derivatives thereof are usually classified on the basis of their botanical origin.

- Moreover, the functional properties of starches and derivatives thereof are directly dependent on their
20 content of amylose and amylopectin. Thus, when a suspension of starch is heated above its gelatinization temperature, the starch granule swells, and the amylose solubilizes preferentially. However, on cooling of the suspension, the homopolymers of glucose retrograde,
25 rapidly for amylose (a few hours) and more slowly for amylopectin (a few days).

- Specialists in the field of the utilization of starches and derivatives thereof in the food industry, concur in stating that this phenomenon of retrogradation
30 affects the texture of foodstuffs, and diminishes their lifetime.

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It is known that these products are rendered more acceptable by preparing them from starchy products rich in amylopectin, and thus for example from waxy varieties. However, the stability of the gels and binders obtained from said starchy products rich in amylopectin is not sufficient for the requirements of the food industries, where it is sometimes necessary to have a storage life of several months.

A first solution consists in stabilizing the glucose homopolymers by means of chemical agents. This operation is mostly effected by the use of esterification or etherification reactions. These can in particular be acetylation or hydroxy-propylation reactions. Further, to obtain the desired properties of texture and viscosity, these reactions are often combined with a crosslinking reaction.

These modifications then confer outstanding rheological properties on the starches, rendering them more resistant to mechanical processes such as shear, or to acidic media. Acetylation or hydroxypropylation further confer good storage stability after cooking, particularly at low temperature.

However, the products thus obtained have the disadvantage of having been treated chemically, which is often unfavorably viewed by consumers.

A second solution consists in isolating the starch from plants certain of whose genes involved in the biosynthesis of the starch have been altered, which confers particular properties on the starches thus modified.

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These can be mutant or hybrid varieties, affected at the level of the waxy (wx), amylose extender (ae), dull (du), opaque (o), shrunken (sh), brittle (bt) or sugary (su) genes.

5 Thus patent 4,767,849 describes the starch extracted from a maize variety homozygotic for the genotype waxy/shrunken-1, which confers on the granular starches thus obtained properties of stability to retrogradation in deep-freeze/defrost cycles (usually called freeze/thaw
10 cycles) equivalent to the chemically modified starches. However, these varieties obtained by crossing between two varieties of waxy and shrunken genotype only have a starch content lying between 1 and 20% of the starch content normally synthesized by so-called wild type
15 varieties.

They can also be genetically modified plants, obtained by targeted modification of a gene or of a group of genes coding for enzymes involved in the biosynthesis of starch. The strategies for gene extinction or
20 amplification in the plant, genes coding for example for the starch debranching or branching enzymes proper to the plant, or of exogenous origin, such as the glycogen biosynthesis genes of bacteria, have been abundantly described.

25 However, it has to be said, as in the case of mutant or hybrid plants, that if the starches thus modified have properties equivalent to the chemically modified starches, the starch contents of the plants thus obtained are far from being industrially satisfactory.

30 A first alternative to these processes consists in utilizing enzymes of the α -amylase, α -amylase,

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pullulanase or iso-amylase type to modify native starches in vitro in order to confer on them certain of the properties of the chemically modified starches. There are thus normally no longer problems connected with the quantities used.

Thus patent application EP 539,910 describes a process for preparation of granules of starch modified by an α -amylase treatment to obtain products of lower viscosity. However, this process aims only to alter the structure of the starch granule, without profoundly modifying its constituents.

Patent EP 574,721 describes the preparation of a starchy product with a high content of stable amylopectin, by using no chemical treatment as such, but by carrying out a controlled hydrolysis reaction with β -amylase on a native granular starch.

The product thus prepared then displays an absence of syneresis and of viscosity change with time and is stable to freezing/thawing. However, this process necessitates a prior heat treatment, at a temperature lying between 65 and 75°C, to gelatinize the starch before performing the enzymatic hydrolysis as such. Moreover, it is necessary above all to control the hydrolysis level to limit it to a value lying between 5 and 20%.

Another alternative to processes aiming to modify native starches chemically, or to extract native starches having properties of modified starches from mutant, hybrid or genetically modified plants, consists in introducing new branching points into the starch in vitro.

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This then involves performing a modification of the amylopectin or amylose chains, rather than using stabilization and/or crosslinking reactions as indicated previously.

5 Two techniques are normally utilized. The first uses thermal means, and the second purified enzymes for biosynthesis of glycogen and/or starch, such as glycogen or starch branching enzymes, respectively responsible for the synthesis of the α -1,6 branching points of glycogen
10 or α -1,6 branching points of amylopectin, and of some branching points of amylose.

Patent application WO 95/22562 describes, for example, dextrans of the starch type, characterized by their molecular weight lying between 15×10^3 and 10^7
15 daltons, and a degree of branching lying between 2 and 8%, obtained by the treatment of native granular starch, in particular potato starch, under acidic conditions (orthophosphoric acid 0.17% by weight of starch) and at a temperature lying between 110 to 140°C for 1 to 15 hours.

20 The composition thus obtained is intended for sportspersons as an energy supply after physical effort. However, this treatment is long and very laborious to implement, and it leads to glucose polymers which contain, apart from a high content of α -1,6 bonds
25 (preferably lying between 3 and 7%), new types of bonds which do not normally exist in native starch. In fact, nuclear magnetic resonance (NMR) analyses reveal bonds of the β -1,4 and β -1,6 type and α bonds other than α -1,4 and α -1,6.

30 From all of the foregoing, it emerges that there therefore is an unsatisfied need for having available,

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firstly, glucose polymers having outstanding properties, in particular in terms of stability, solubility and possibly viscosity and by the same token conferring improved lifetime and digestibility properties on the products that contain them, and secondly, for obtaining them without using chemical or physical techniques, nor having recourse to extraction from mutant or genetically modified plants.

The Applicant company has succeeded in reconciling all these objectives hitherto considered difficult to reconcile, by imagining and developing, by dint of much research, novel types of products, namely novel soluble branched polymers of glucose containing essentially no β glucosidic bonds.

The soluble branched polymers of glucose containing essentially no β glucosidic bonds according to the invention are thus characterized in that they have between 2.5 and 10% of α -1,6 glucosidic bonds, a very low or zero tendency to retrograde in aqueous solution, determined according to a test A and a Mw determined according to a test C at a median value of the molecular weight distribution profile lying between 10^4 and 10^8 daltons.

The branched polymers of glucose according to the invention also have a low reducing sugar content, of at most 9% and a viscosity determined according to a test B, for 3 g of dry substance, of at most 5,000 cP.

The content of α -1,6 glucosidic bonds in the soluble branched polymers of glucose according to the invention, determined by proton NMR analysis, is from 2.5 to 10%, expressed as the number of α -1,6 bonds relative to the

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total number of α -1,4 and α -1,6 glucosidic bonds in said branched polymers of glucose.

This content of α -1,6 glucosidic bonds confers on any glucose polymer according to the invention a
5 particular structure, in terms of degree of ramification and/or lengths of ramified chains compared to the starch or starch derivative from which it is derived.

The soluble branched polymers of glucose according to the invention also display a low tendency to
10 retrograde in aqueous solution, determined according to a test A. This test consists in establishing the susceptibility of a given product to retrogradation in the course of repeated freeze/thaw cycles.

The observed retrogradation of the product, and the
15 enthalpy of destructuring of the product which was able to retrograde, determined by differential calorimetric analysis, thus provide information on the stability of the product under consideration.

More precisely, test A consists in making an aqueous
20 preparation of the product to be tested having 40% dry matter. Different samplings are made in hermetically closed crucibles. All of the crucibles are heated to a temperature of 100°C for 15 mins to effect the gelatinization or dissolution, and these crucibles are
25 then subjected to a treatment of freeze/thaw cycles, each of the cycles consisting in bringing and maintaining said preparation for 15 mins to a temperature of -20°C, then to a temperature of 20°C and in then maintaining it at that temperature for 1 hr 30.

30 A differential calorimetric analysis is then performed in each cycle, on Perkin Elmer equipment, for

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the determination of the enthalpy of destructuring of the product which has then been able to retrograde.

The stability to freeze/thaw cycles is thus estimated firstly by the number of freeze/thaw cycles
5 beyond which this measurement of the enthalpy value required to destructure the starch gel which has then retrograded can be performed.

The glucose polymers according to the invention subjected to these repeated freeze/thaw cycles, display,
10 surprisingly and unexpectedly, a "low tendency to retrograde", that is to say here a partial, or even total absence of retrogradation according to test A and dependent on their content of α -1,6 glucosidic bonds.

Thus the glucose polymers according to the invention
15 which have a content of α -1,6 glucosidic bonds lying between 2.5 and 5%, only start to retrograde significantly beyond the eighth freeze/thaw cycle, displaying a low retrogradation enthalpy value, as will hereinafter be exemplified.

20 They are described as branched polymers of glucose displaying "a very low tendency to retrograde".

As for the glucose polymers according to the invention which have a content of α -1,6 glucosidic bonds lying between 5 and 10%, no retrogradation of the
25 solution is observed even after 12 freeze/thaw cycles, which explains why no enthalpy of destructuring can be established.

It is particularly surprising that the glucose polymers according to the invention can present such
30 stability. In fact, the measurements made with test A on waxy starches and crosslinked and acetylated waxy

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starches (such as those prepared following the teachings of US patent 2,928,828) retrograde between the fourth and the sixth freeze/thaw cycle, as will be shown in example 2.

5 Thus, to the knowledge of the Applicant company, no glucose polymers which have such stability exist.

 This property quite naturally renders the branched glucose polymers according to the invention suitable for compositions utilizable in the food industry, which then
10 have high storage stabilities.

 Another advantage of the invention is that of making it possible to obtain a finished product, utilizable for example as an instant binder in refrigerated or deep-frozen products.

15 The determination of the median value of the molecular weight distribution profile of the soluble branched polymers of glucose according to the invention is performed by measurement of the weight average molecular weight (Mw).

20 In practice, the Mw values are not calculated, but are measured by various techniques. For example, a measurement method suitable for glucose polymers is used, which is based on gel permeation chromatography on chromatography columns standardized with pullulans of
25 known molecular weights.

 Test C, developed by the Applicant company to determine the median value of the molecular weight distribution profile characteristic of the soluble branched polymers of glucose according to the invention
30 consists:

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- in establishing the molar distribution profile of the chromatographic fractions of said soluble branched polymers of glucose,
- in determining the value called "median value of molecular weight distribution profile" which corresponds to the value of the mean molecular weight distribution peak of the population representing more than 90% of the chromatographic fractions derived from said separative gel permeation chromatography.

The branched polymers of glucose according to the invention then have an adjusted molecular weight distribution profile value M_w lying between 10^4 and 10^9 daltons.

Advantageously, the soluble branched polymers of glucose according to the invention can be classified into two families, the first family having a median M_w value of the molecular weight distribution profile lying between 10^5 and 10^6 daltons and the second family having a median M_w value of the molecular weight distribution profile lying between 10^7 and 10^8 daltons.

In addition, the soluble branched polymers of glucose according to the invention have a low reducing sugar content.

The determination of the reducing power of the branched polymers of glucose according to the invention, by any method known to the skilled person, leads to values of at most 9%.

Advantageously, the branched polymers of glucose can be classified into two subfamilies on the basis of their reducing sugar content.

The first subfamily has a reducing sugar content of at most 1%.

The second subfamily has a reducing sugar content lying between 5.5 and at most 9%.

5 The Applicant company has further found that the branched polymers of glucose according to the invention have quite exceptional rheological properties.

10 The viscosity analysis of the branched polymers of glucose according to the invention is performed by means of a test B developed by the Applicant company for this particular range of products.

15 These are in fact not granular products such as are usually described and analyzed in the prior art, but branched polymers of glucose which surprisingly and unexpectedly display outstanding solubility in cold water.

20 Test B consists in firstly preparing the product to be analyzed by precipitation with ethanol, drying under vacuum, then grinding in the mortar, and finally screening on a 125 μ m mesh. A mass of between 3 and 15 g of the dry product to be analyzed thus obtained is then introduced, with 6.75 g of 98% purity glycerol, into the bowl of a Rapid Visco Analyzer (RVA - NewPort Scientific), and the whole is carefully homogenized using
25 a microspatula.

A quantity of demineralized water is next added, in order to obtain a final mass of 28 g. The whole is then immediately stirred. The time/temperature and speed analysis profile in the RVA is then performed as follows.
30 The sample is stirred at 100 rpm at a temperature of 25°C for 5 secs, then at 500 rpm for 25 secs. The stirring is

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then maintained at 160 rpm during the rest of the profile. The initial temperature of 25°C is maintained for 10 mins, then it is increased to 90°C in 8 mins. This temperature of 90°C is then maintained for 3 mins, 5 decreased to 30°C in 8 mins, then maintained at this value of 30°C for 5 mins.

The viscosity retained is the viscosity in centipoises (cP) measured at the end of the analysis profile, at 34 mins.

10 The branched polymers of glucose according to the invention then have a viscosity of at most 5,000 cP for 3 g dry product.

The Applicant company has also found that these viscosity values of the branched polymers of glucose 15 according to the invention are of the same order of magnitude as the viscosity values, determined following the same test B, of waxy starches fluidified by acid treatment.

However, supplementary viscosity measurement 20 analyses carried out after seven days of storage at 4°C showed, surprisingly and unexpectedly, an outstanding stability of the viscosity of the branched polymers of glucose, in contrast to said fluidified waxy starches of the same viscosity, as will hereinafter be exemplified.

25 These products can therefore for example advantageously be used for the production of instant liquid food preparations, and above all make it possible to guarantee long term storage at low temperature.

The branched polymers of glucose according to the 30 invention are thus particularly well suited for compositions intended for use especially in the Paper-

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Cardboard, Textiles, Pharmaceutical, Cosmetics, and in particular Food industries.

To prepare the soluble branched polymers of glucose according to the invention, the sequence of the following stages is performed, consisting in that:

- a) an aqueous suspension of starch or of starch derivative with dry matter of at least 1% by weight, preferably 2 to 50% by weight, is subjected to a temperature greater than 130°C, preferably lying between 140 and 150°C, under a pressure of more than 3.5 bars, preferably lying between 4 and 5 bars for at least 2 minutes, preferably for 2 to 5 minutes,
- b) the starch thus obtained is treated with 50 to 2,000 units of purified branching enzyme at a temperature lying between 25 and 50°C, preferably at a temperature of 30°C for a period of 10 mins to 24 hours, and
- c) the branched polymers of glucose thus obtained are collected.

The starch is introduced in aqueous solution with at least 1% by weight, preferably from 2 to 50% by weight, dry matter.

The choice of a source or of a quality of starch or of particular derivatives thereof is only of relative importance.

The Applicant company has found that the branched polymers of glucose according to the invention are easily synthesizable from starches or from derivatives thereof which already have a branching ratio of at least 1%.

This suspension of starches or of derivatives of starch is next subjected to a particular cooking treatment, which consists in treating it at a temperature

greater than 130°C, preferably lying between 140 and 150°C, under a pressure of more than 3.5 bars, preferably lying between 4 and 5 bars for at least 2 minutes, preferably for 2 to 5 minutes. This treatment is
5 advantageously performed in a double-jacket tubular boiler heated with a heat-transfer fluid, equipment which it is easy for the skilled person to obtain.

The second stage of the process according to the invention consists in treating the starch thus obtained
10 with 50 to 2,000 units of purified branching enzyme at a temperature lying between 25 and 50°C, preferably at a temperature of 30°C for a period of 10 mins to 24 hours.

The branching enzymes are selected from the group consisting of glycogen branching enzymes and starch
15 branching enzymes. More preferably, the glycogen branching enzyme of *Escherichia coli*, and the starch branching enzymes, are chosen, and still more preferably the type I and type II starch branching enzymes of maize, or of unicellular algal starch, for example those of the
20 green algae *Chlamydomonas reinhardtii*.

The isolation of the said glycogen or starch branching enzymes can be effected by any method in itself known to the skilled person.

Concerning the branching enzymes of unicellular
25 algae, however, the Applicant company recommends utilization of the preparation process described in the French patent application filed under the No. 98/12051, of which it is the proprietor.

Access to the purified enzymes can be achieved from
30 the mixture of algal enzymes thus obtained, by directly applying chromatographic separation techniques in

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themselves known, or by the use of recombinant DNA techniques.

It can in fact be advantageous to prefer to isolate and express the genes coding for the unicellular algal starch branching enzymes in a microorganism more easily manipulable than the unicellular algae.

The technique, in itself known to the skilled person, then consists for example in:

- producing polyclonal antibodies specific for each of the algal branching enzymes previously purified,
- screening, with said specific antibodies, an expression bank of genomic DNA from the unicellular algae under consideration,
- isolating DNA fragments from the clones of said expression bank of genomic DNA which have reacted with one and/or other of the specific polyclonal antibodies,
- introducing said DNA fragments corresponding to the genes coding for the unicellular algal starch branching enzymes into bacteria allowing their expression.

The algal starch branching enzymes produced by this process are called recombinant branching enzymes, because derived from a unicellular alga, then transferred genetically and expressed in a microorganism of another species, in the present case a bacterium.

To prepare the soluble branched polymers of glucose according to the invention, a purified recombinant algal starch branching enzyme can then advantageously be made to act upon a maize waxy starch paste prepared according to stage a) of said process.

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The last stage of the process according to the invention then consists in collecting the branched polymers of glucose thus obtained.

The products are precipitated by 3 volumes of ethanol, purified and dried under vacuum for 24 hours, or else atomized, by any technique otherwise known to the skilled person.

Other characteristics and advantages of the invention will appear on reading the non-limiting examples hereinafter described.

EXAMPLE 1

The preparation of the branched polymers of glucose is effected as follows. A suspension of waxy maize starch with a dry matter content of 2.5% by weight is prepared. This suspension is then treated in a laboratory tubular double-jacket boiler heated with heat transfer fluid, at a temperature of 145°C, under a pressure of 4 bars. The feed rate is 40 ml/min, for a residence time of 3 minutes in the said boiler.

1.5 liters of this preparation are cooled to ambient temperature and placed in a medium buffered to pH 7 with 0.1 M final Tris HCl buffer for a total volume of 3.750 liters. 19 ml (of an enzyme solution containing 1.8 mg/ml of proteins, moreover having a specific activity of 1,100 U/mg, activity measured by the phosphorylase A estimation method in itself known to the skilled person) of a solution of previously purified recombinant starch branching enzymes from the alga *Chlamydomonas reinhardtii* are added, and this is allowed to act at 30°C for 30 mins to obtain branched polymers of glucose according to the invention having an α -1,6 glucosidic bond content of 4.3%

(product A), and for 2 hours, to obtain branched polymers of glucose according to the invention, having an α -1,6 glucosidic bond content of 6% (product B). Each of the products is then precipitated with ethanol, filtered, 5 rinsed and dried under vacuum for 24 hours.

The respective values of the median Mw of the molecular weight distribution profile of the products A and B are respectively 1.5×10^7 daltons and 2.2×10^7 daltons. Their reducing sugar contents are respectively 10 0.05% and 0.07%.

EXAMPLE 2

The determination of the stability of the branched polymers of glucose according to the invention is performed by measurement of the enthalpy of destructuring 15 of the retrograded product, if there is a retrograded product, by differential calorimetric analysis, during repeated freeze/thaw cycles.

Two branched polymers of glucose according to the invention, having respectively an α -1,6 glucosidic bond 20 content of the order of 4.3% (product A) and of the order of 6% (product B) are prepared as indicated in Example 1. The analysis is also effected on two other samples: waxy maize starch (product C) and a crosslinked and acetylated waxy starch having an acetyl index of 1.8 (product D).

25 As indicated in test A, an aqueous preparation of each of the 4 samples with 40% dry matter placed in a group of hermetically closed crucibles is made, and these are heated for 15 mins at 100°C in a Perkin Elmer DSC4 oven. For each crucible, 2, 4, 6, 8, 10 or 12 successive 30 freeze/thaw cycles are performed according to the following protocol: 15 mins at -22°C, then 1 hr 30 at

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20°C. A retrogradation enthalpy measurement is performed on each crucible by placing it in the Perkin Elmer differential calorimeter.

Table I below shows the retrogradation enthalpy measurements determined for each of the 4 products tested in the course of 12 successive freeze/thaw cycles.

Table I

Determination of retrogradation enthalpies during 12 freeze/thaw cycles, expressed in J/g of preparation.

PRODUCTS	Cycle 2	Cycle 4	Cycle 6	Cycle 8	Cycle 12
A	0	0	0	0	0.2
B	0	0	0	0	0
C	0	0	0.4	1	2.2
D	0	0.10	0.35	0.6	1.75

The branched polymers of glucose thus display outstanding stability, even after 12 freeze/thaw cycles. While the waxy starch (product C) and the crosslinked and acetylated waxy starch (product D) start to retrograde from the 4th freeze/thaw cycle, the same does not apply to each of the branched polymers of glucose according to the invention prepared from said waxy starch. The enzymatic procedure utilized to modify the starches and starch derivatives thus makes it possible to ensure for them excellent stability, as they stand much superior to the stabilized and/or crosslinked waxy starches.

EXAMPLE 3

The rheological characterization of the branched polymers of glucose according to the invention is effected using a Rapid Visco Analyzer (RVA).

5 The products according to the invention display outstanding solubility in cold water.

It was therefore necessary to develop a viscosity determination method appropriate for this type of product.

10 As indicated in test B, 4.5 g of the dry product to be tested are mixed with glycerol and water to reach a final mass of 28 g.

The products analyzed are firstly the products A, B and C described in example 2 and two other products E and
15 F, corresponding to waxy maize starches fluidified to two levels of fluidification (value estimated by the standard measure of fluidity in water, i.e. the index of "water fluidity" or WF), obtained by treatment under acidic conditions in themselves known to the skilled person, the
20 product E having a WF of 50, and the product F a WF of 65.

The time/temperature and speed analysis profile in the RVA is then performed as follows. The sample is stirred at 100 rpm at a temperature of 25°C for 5 secs,
25 then at 500 rpm for 25 secs. The stirring is then maintained at 160 rpm during the rest of the profile.

The initial temperature of 25°C is maintained for 10 mins, then it is increased to 90°C in 8 mins.

This temperature of 90°C is then maintained for 3
30 mins, decreased to 30°C in 8 mins, then maintained at this value of 30°C for 5 mins.

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Table II below shows the viscosity results for products A, B, C, E and F, expressed in centipoises.

Table II

- 5 Determination of viscosities at end of time/temperature and speed profiles in RVA of the products A, B, C, E and F, expressed in centipoises (cP)

PRODUCTS	Viscosity at 34 mins
A	1600
B	750
C	6060
E	1140
F	660

- 10 The branched polymers of glucose according to the invention still display some viscosity, but remarkable lower than that of the control waxy starch (C).

- It can be seen that these viscosity values are of the same order of magnitude as the fluidified waxy
15 starches.

A supplementary study is performed by measurement of the viscosity after storage for 7 days at 4°C.

- This study makes it possible to characterize the stability of the pastes thus produced with time, and to
20 determine how the branched polymers of glucose according to the invention differ from fluidified waxy starches.

The RVA bowls containing each of the five products are stored at 4°C.

- The viscosity is then again determined by RVA. The
25 time/temperature and speed profile is then characterized

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by a speed and a temperature maintained respectively at 160 and 30°C for 20 mins.

The viscosity retained is the mean viscosity in cP measured between 15 and 20 mins.

- 5 Table III below shows the viscosity results obtained after 7 days of storage of the products A, B, C, E and F at 4°C.

Table III

- 10 Determination of the viscosity of the products after storage for 7 days at 4°C, expressed in cP.

PRODUCTS	Viscosity after 7 days at 4°C
A	2500
B	850
C	8650
E	white, hard, firm gel*
F	white, hard, firm gel*

* : viscosity not measurable

- 15 The results clearly show that the branched polymers of glucose according to the invention display outstandingly stable viscosity even after storage at 4°C. This low viscosity can therefore be advantageously exploited for food preparations which necessitate that
- 20 the starchy ingredients which comprise them be of low viscosity (such as instant liquid preparations) and which have to be stored for a long period of time at low temperatures.

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EXAMPLE 4

Soluble branched polymers of glucose according to the invention are prepared by causing a glycogen branching enzyme isolated from *E. coli* to act upon
5 various solutions of starches and starch derivatives for 21 hours of reaction at 30°C and according to the other conditions described in Example 1.

In the present case, these are suspensions of standard maize starch (G), waxy maize starch (I),
10 amylose-rich starch marketed by the Applicant company under the name of EURYLON® 7 (K) and a maltodextrin marketed by the Applicant company under the name of GLUCIDEX® 2 (M).

Table IV below shows the results obtained in terms
15 of α -1,6 glucosidic bond content, value of the median Mw of the molecular weight distribution profile, reducing sugar content and retro-gradation behavior after 10 freeze/thaw cycles.

Table IV

Determination of the physico-chemical and functional characteristics of the soluble polymers of glucose according to the invention H, J, L and N obtained by the action of the glycogen branching enzyme of *E. coli* on the
25 substrates G, I, K and M respectively with a given dry matter content.

	G 10%DM	H	I 1% DM	J	K 5% DM	L	M 20%DM	N
α -1, 6 glucosidic bond content (%)	3	3.4	4.4	5.6	1.9	3.3	6.1	7.1
Centered Mw value (daltons)	5×10^7	5.8×10^5	1×10^8	2.2×10^5	8.5×10^6	5×10^5	3.3×10^5	1.4×10^5
Reducing sugar content	0.13	0.16	<0.5	<0.05	0.5	0.5	3	3.5
Enthalpies of retrogradation (J/g)	2	1	1.5	0	3	0.4	2.3	0

5 The soluble branched polymers of glucose according to the invention thus display outstanding freeze/thaw performance and an adjusted molecular weight distribution over a fine interval of values lying between 1.4 and 5.8×10^5 daltons, whereas the starting substrates on the contrary display a strong tendency to retrograde and molecular weight distribution profiles ranging from 10^3 to 10^8 daltons.

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CLAIMS

1. Soluble branched polymers of glucose containing essentially no β -glucosidic bonds, having:

- 5 -between 2.5 and 10% of α -1,6 glucosidic bonds,
 - a very low or zero tendency to retrograde in aqueous solution, determined according to a test A,
 - a Mw determined according to a test C at a median value of the molecular weight distribution profile
10 lying between 10^4 and 10^8 daltons, and
 - a reducing sugar content of at most 9%.

2. Soluble branched polymers of glucose according to Claim 1, having a viscosity determined according to a
15 test B of at most 5,000 cP.

3. Branched polymers of glucose according to one or other of Claims 1 and 2, having:

- 20 -between 2.5 and 5% of α -1,6 glucosidic bonds,
 - a Mw determined according to a test C at a median value of the molecular weight distribution profile lying between 10^5 and 10^6 daltons,
 - a reducing sugar content of at most 1%.

25 4. Branched polymers of glucose according to one or other of Claims 1 and 2, having:

- between 5 and 10% of α -1,6 glucosidic bonds,
 - a Mw determined according to a test C at a median value of the molecular weight distribution profile
30 lying between 10^7 and 10^8 daltons, and

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- a reducing sugar content of at most 1%.

5 5. Process for manufacture of branched polymers of glucose essentially containing no β -glucosidic bonds according to any one of Claims 1 to 4, wherein:

- 10 a) an aqueous solution of starch or of starch derivative of dry matter of at least 1% by weight, preferably 1 to 50% by weight, is subjected to a temperature greater than 130°C, preferably lying between 140 and 150°C, under a pressure of more than 3.5 bars, preferably lying between 4 and 5 bars, for at least 2 mins, preferably for 2 to 5 mins,
- 15 b) the starch or starch derivative thus obtained is treated with 50 to 2,000 units of purified branching enzyme at a temperature lying between 25 and 50°C, preferably at a temperature of 30°C, for a duration from 10 mins to 24 hrs, and
- 20 c) the branched polymers of glucose thus obtained are collected.

25 6. Process for manufacture of soluble branched polymers of glucose according to Claim 5, wherein the branching enzyme is selected from the group consisting of glycogen branching enzymes, starch branching enzymes and any mixtures of these enzymes.

30 7. Process for manufacture of soluble branched polymers of glucose according to one or other of Claims 5 and 6, wherein the branching enzyme is extracted from organisms and/or from microorganisms selected from the group consisting of higher plants, yeasts, bacteria and

unicellular algae, and is preferably extracted from unicellular algae.

8. Process for manufacture of soluble branched
5 polymers of glucose according to Claim 7, wherein the branching enzyme extracted from algae is obtained by isolation from a genetically modified organism capable of expressing the said enzyme.

10 9. Compositions intended for use in industries, especially Paper-Cardboard, Textiles, Pharmaceuticals, Cosmetics and in particular Food, containing branched
15 polymers of glucose according to any one of Claims 1 to 4 or capable of being obtained according to one of Claims 5 to 8.

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COMBINED DECLARATION FOR PATENT APPLICATION AND POWER OF ATTORNEY

Docket No. _____

As a below named inventor, I hereby declare that:

My residence, post office address and citizenship are as stated below next to my name.

I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled SOLUBLE BRANCHED POLYMERS OF GLUCOSE AND PROCESS FOR PRODUCTIONS THEREOF, the specification of which(check) ☒ is attached hereto.☐ was filed on _____ as Application Serial No. _____
and was amended on _____ (if applicable).☐ was filed as PCT international application Number _____ on _____
and was amended under PCT Article 19 on _____ (if applicable).

I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose all information known to me to be material to patentability of this application in accordance with Title 37, Code of Federal Regulations, §1.56.

I hereby claim foreign priority benefits under Title 35, United States Code, §119 of any foreign application(s) for patent or inventor's certificate or of any PCT international application(s) designating at least one country other than the United States of America listed below and have also identified below any foreign application for patent or inventor's certificate or of any PCT international application(s) designating at least one country other than the United States of America filed by me on the same subject matter having a filing date before that of the application on which priority is now claimed:

Prior Foreign Application(s)

99 05523	FRANCE	30/04/1999	Priority Claimed
(Number)	(Country)	(Day/Month/Year Filed)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
(Number)	(Country)	(Day/Month/Year Filed)	<input type="checkbox"/> Yes <input type="checkbox"/> No
(Number)	(Country)	(Day/Month/Year Filed)	<input type="checkbox"/> Yes <input type="checkbox"/> No

I hereby claim the benefit under Title 35, United States Code, §120 of any United States application(s) listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States application in the manner provided by the first paragraph of Title 35, United States Code, §112, I acknowledge the duty to disclose material information as defined in Title 37, Code of Federal Regulations, §1.56(a) which occurred between the filing date of the prior application and the national or PCT international filing date of this application:

PCT FR00/01109	26/04/2000	
(Application Serial No.)	(Filing Date)	(Status—patented, pending, abandoned)
(Application Serial No.)	(Filing Date)	(Status—patented, pending, abandoned)

I hereby appoint the following attorney(s) and/or agent(s) to prosecute this application and to transact all business in the Patent and Trademark Office connected therewith: H. Robert Henderson, Reg. No. 18,486; Michael O. Sturm, Reg. No. 26,078; John E. Capican, Reg. No. 26,851; Richard L. Fix, Reg. No. 28,297; William H. Wright, Reg. No. 26,424; Martin G. Mullen, Reg. No. 28,574; Daniel B. Greenwood, Reg. No. 35,885; and Curtis A. Bell, Reg. No. 36,742.

Address all telephone calls to Martin G. Mullen telephone no. 202/296-3854Address all correspondence to: HENDERSON & STURM telefax no. 202/223-9806Suite 10201301 Pennsylvania Avenue, N.W.Washington, DC 20004-1207

I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

Full name of sole or first inventor: Jean-Jacques CABOCHÉ

Inventor's signature _____

Date 15/10/01Residence 60131 DROUVIN LE MARAISCitizenship FRENCHPost Office Address Rue du Pré, 60131 DROUVIN LE MARAIS (France) FIXFull name of second joint inventor, if any Philippe LOOTEN


Second Inventor's signature _____

Date 16/10/01Residence 59130 LAMBERSAT (France)Citizenship FRENCHPost Office Address 66 Allée de l'Artois, 59130 LAMBERSAT (France) FIXFull name of third joint inventor, if any Carole PETITJEAN

Third Inventor's signature _____

Date 15/10/01Residence 59520 MARQUETTE LEZ LILLECitizenship FRENCHPost Office Address 4 rue Lyderic, 59520 MARQUETTE LEZ LILLE (France) FIX

Full name of fourth inventor, if any Guy FLECHE

Fourth inventor's signature 

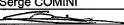
Date 19.10.01

Residence 59190 HAZEBROUCK

Citizenship FRENCH

Post Office Address 15 rue Gambetta. 59190 HAZEBROUCK (France)

Full name of fifth inventor, if any Serge COMINI

Fourth inventor's signature 


Date 15.01.2001

Residence 59253 LA GORGUE

Citizenship FRENCH

Post Office Address 42 rue du Beauoré. 59253 LA GORGUE (France)

Full name of sixth inventor, if any Daniel BACKER

Fourth inventor's signature 

Date 16.10.01

Residence 62350 SAINT VENANT (France)

Citizenship FRENCH

Post Office Address 330 rue Berthelotte. 62350 SAINT VENANT (France)

Full name of seventh inventor, if any _____

Fourth inventor's signature _____

Date _____

Residence _____

Citizenship _____

Post Office Address _____

Full name of eighth inventor, if any _____

Fourth inventor's signature _____

Date _____

Residence _____

Citizenship _____

Post Office Address _____

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